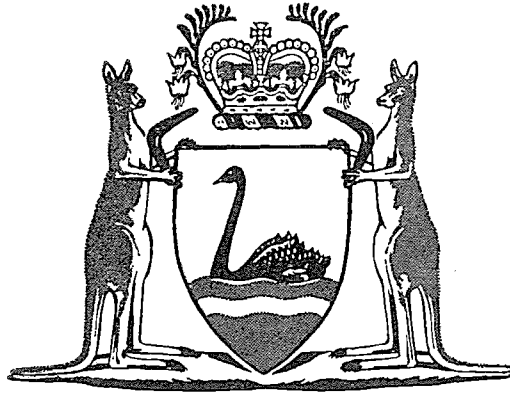


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# Government Gazette

OF

WESTERN AUSTRALIA

(Published by Authority at 3.45 p.m.)

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No. 18]

PERTH: FRIDAY, 9 MARCH

[1984

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HEALTH ACT 1911.

## FOOD HYGIENE REGULATIONS 1973.

Published in the *Government Gazette* on 19 April 1973, and now reprinted pursuant to the Reprinting of Regulations Act 1954, incorporating the amendments published in the *Government Gazette* on 23 April 1982 and the erratum published therein on 18 May 1973.



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Reprinted pursuant to the Reprinting of  
Regulations Act 1954 by authority of the  
Attorney General dated 29 February 1984.

## HEALTH ACT 1911.

## FOOD HYGIENE REGULATIONS 1973.

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Reprinted pursuant to the Reprinting of Regulations Act 1954 by authority of the Attorney General dated 29 February 1984.

## HEALTH ACT 1911.

**FOOD HYGIENE REGULATIONS 1973.**

1. These regulations may be cited as the Food Hygiene Regulations 1973. Citation.
2. The Food Hygiene Regulations published in the *Government Gazette* on 20 September 1961, and subsequently amended from time to time are revoked. Revocation.
3. These regulations have effect in the whole of each district in the State. Effect.
4. (1) In these regulations unless the contrary intention appears— Interpretation.
  - “Act” means the Health Act 1911;
  - “approved” means approved by the Commissioner;
  - “closed” in relation to a joint or connection, means fitted together in such a manner as to exclude the entrance of vermin;
  - “corrosion resistant material” means a material which maintains its original surface characteristics under prolonged influence of the foods, cleaning compounds or sanitizing solutions which would contact it under normal usage;
  - “employee” means any person working in food handling premises who transports food or food containers, engages in food preparation or service, or comes in contact with any food utensils or equipment;
  - “equipment” includes all stoves, ranges, hoods, meatblocks, tables, counters, refrigerators, sinks, dishwashing machines, steamtables and similar items;
  - “food handling premises” means any premises where food is stored, kept, prepared, manufactured, processed, cooked, or served, or otherwise dealt with for subsequent sale to the public either directly or indirectly and includes any eating house;
  - “handling” in relation to food, includes the manufacture, preparation, packing, storage, transport, delivery and sale of food;
  - “kitchenware” means all utensils, other than tableware and single service articles used in the storage, preparation, conveying or serving of food;
  - “perishable food” means food of a type or in a condition that may spoil;
  - “potentially hazardous food” means all prepared or cooked food which consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, crustaceans, molluscs, gravies or ingredients capable of supporting rapid and progressive growth of infectious or toxigenic micro-organisms;
  - “safe temperatures” in relation to potentially hazardous food, means temperatures of 5°C or below and 60°C or above;
  - “sanitize” means to clean surfaces of equipment and utensils by a bactericidal process that is effective in destroying micro-organisms, including pathogens;
  - “sealed” means free of cracks or other openings which permit the entry or passage of moisture;

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“single-service article”, “single-service container” mean cups, containers, lids or closures, plates, knives, forks, spoons, stirrers, paddles, straws, place mats, napkins, doilies, wrapping material and all similar articles that—

- (a) are constructed wholly or in part from paper, paper-board, moulded pulp, foil, wood, plastic, synthetic or other readily destructible materials; and
- (b) are intended by the manufacturers and generally recognized by the public as being for one usage only, then to be discarded;

“tableware” means all eating and drinking utensils and cutlery but does not include single-service articles.

(2) Where trade names are referred to in these regulations, the use of a product of a different name but of equivalent composition shall be regarded as sufficient compliance with these regulations.

Construction.

5. Food handling premises shall conform to one of the following forms of construction—

- (a) **Solid impervious construction** that is to say, brick, concrete, coke breeze blocks, re-inforced plaster panels or similar approved material, finished with glazed tiles, stainless steel, acrylic or laminated plastics adhered directly to the wall with a suitable contact adhesive, thermo-setting or thermo-plastics or other approved materials, with the finished surfaces free of buckles, cracks and crevices and with a wall finish that is light coloured, smooth and impervious; or
- (b) **Lightweight construction** that is to say, timber framing with single or double panelling, in alumply, aluminium sheeting, stainless steel, laminated plastics, heavy duty asbestos, cement sheeting or other approved materials with—
  - (i) all double panelling closed and the internal spaces filled with fibre glass wool;
  - (ii) the walls tiled to a height of 2 metres above floor level or alternatively tiled or covered with approved material above bench tops, wash hand basins and similar fittings to a height of 450 mm with such materials adhered directly to the wall, free of buckles, fixing screws, cracks or crevices; and
  - (iii) the bottom plate in kitchen and food preparation areas being set in mastic and placed on a “dwarf” wall constructed of brick, concrete or similar material raised not less than 75 mm above floor level or alternatively where an existing structure does not have a “dwarf” wall the kitchen and food preparation areas being finished with an approved plastic skirting, vinyl tiles or other approved material turned up and securely glued to the wall and floor with all joints made water tight.

Finishes.

6. Food handling premises whether of solid impervious or lightweight construction shall have—

- (a) smooth impervious ceilings in all rooms except dining rooms which may have ceilings in approved materials;
- (b) window sills in food preparation areas at least 305 mm above the top of any bench or equipment where splashing is likely to occur, with all window sills splayed at an angle of at least forty-five degrees down from the horizontal and all edges to windows rounded;
- (c) where architraves are used, metal architraves with the join between architrave and wall surface closed;
- (d) all joints in storerooms closed;
- (e) the angle between the wall and the floor coved to a radius of 25 mm;
- (f) the angle between walls coved to a radius of 6 mm;
- (g) all angles between walls and ceilings a continuous finish free of cracks and crevices;
- (h) where a floor finish is vinyl or similar material, that material turned up and sealed to the side of any fixture or fitting with a cove of 25 mm radius;

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- (i) where a floor finish is terrazzo, concrete or like material, a plastic skirting strip sealed to the floor, turned up and sealed to the side of any fixture or fitting with a cove of 25 mm radius; and
- (j) every window, doorway and other external opening screened with a fine mesh to exclude insects but the public entrance to a dining room may, as an alternative, have an air curtain or self-closing doors which open outwards.

7. (1) Except where permission for non-compliance with this regulation is granted by the Local Authority, foods mentioned in any one of the following paragraphs shall be prepared in a separate room or a separate area of the same room from those foods mentioned in any other paragraph—

Food preparation in separate areas.

- (a) meat;
- (b) vegetables and salads;
- (c) sweets, cakes and pastry;
- (d) oysters, fish and seafood;
- (e) tea, coffee, milk drinks and cold drinks.

(2) The following operations shall be carried out separately from each other and from all food preparation—

- (a) cold storage;
- (b) storage of dry and packaged goods;
- (c) storage of vegetables;
- (d) scullery and dishwashing;
- (e) storage of cleaning materials and equipment;
- (f) storage of garbage and food waste receptacles.

8. Rooms used for the storage of garbage and for the washing and storage of garbage receptacles shall have—

Garbage rooms.

- (a) when built in lightweight construction, 10 mm asbestos as a minimum requirement for the walls;
- (b) walls with a smooth even finish;
- (c) floors of an impervious material, graded and drained to a bucket trap, then to an approved sanitary outlet; and
- (d) racks for storage and drainage of receptacles, that are made of a corrosion resistant material that does not absorb liquids or odours and have the lowest shelf at least 305 mm above floor level.

9. (1) Grease traps shall not be installed in kitchens and food preparation areas.

Grease traps.

(2) Where possible grease traps shall be situated outside food handling premises, and the installation of a grease trap within the premises shall be subject to the following conditions—

- (a) approval for the installation shall be obtained from the Commissioner or the Local Authority;
- (b) the trap shall be constructed of solid impervious materials sealed to prevent the escape of odours;
- (c) the door shall be fitted with a gasket to provide a seal when closed; and
- (d) independent access to the trap for cleaning purposes shall be provided away from food handling areas and where possible outside the building.

10. Coolrooms in food handling premises used for the storage purposes set out in column 1 of the table to this regulation shall have as a minimum standard the internal and external finishes set out in the columns opposite thereto.

Coolroom finishes.

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Table.

## FINISHES FOR COOLROOMS.

Coolroom purpose.	Internal finish Minimum standard.	External finish Minimum standard.
(1) Garbage ....	Galva bond	Colourbond
(2) Dairy ....	Colourbond	Colourbond
(3) Liquor ....	Zincanneal	Zincanneal
(4) Freezer (general) ....	Colourbond	Colourbond
(5) Fish ....	Marviplate with galva bond base	Marviplate with galva bond base
(6) Vegetable ....	Colourbond	Zincanneal
(7) Meat ....	Colourbond	Colourbond
(8) Kitchen ....	Colourbond	Colourbond
(9) Delicatessen or General Purpose ....	Colourbond	Colourbond
(10) Egg Rooms ....	Zincanneal	Zincanneal

Coolrooms.

11. All coolrooms shall conform to the following requirements:—
- ceilings shall be covered with impervious material;
  - joints shall be closed;
  - floor gullies shall not be connected to a sewerage service;
  - where floor wastes are located inside a coolroom floors shall be graded to each floor waste;
  - condensate shall be discharged into a floor waste or to a suitable position outside the coolroom;
  - where the coolroom is built with an inaccessible cavity between the top of the coolroom and the ceiling above or between the walls of the room and the coolroom such cavities shall be filled with fibreglass wool and sealed with butyl mastic;
  - where a portable deep freeze cabinet is kept in a coolroom it shall be situated on a plinth 230 mm from any wall or on castors and so positioned as to be easily moved for cleaning;
  - any plinth shall be constructed of impervious material similar to the flooring material 75 mm in height, finished to a smooth even surface, recessed under fittings to provide space of not more than 50 mm and rounded on the top outside edge; and
  - any racks shall be constructed of corrosion resistant material that does not absorb liquids or odours.

Prefabricated  
coolrooms.  
Erratum  
G.G. 18/5/73,  
p. 1261.

12. Every prefabricated coolroom shall—
- have the floor constructed of concrete, stainless steel or other approved material any metal being at least 1.20 mm thick and being screwed and glued;
  - where the coolroom is installed on a wooden floor, be situated on a fibreglass pad and the pad shall be sealed and coved around the perimeter of the coolroom.

Floors.

13. (1) The floor of any room in which food is prepared, stored, manufactured or processed or in which utensils are washed or in toilets, dressing rooms or locker rooms shall, subject to subregulations (3) and (4) of this regulation, be of smooth, durable, non-absorbent and easily cleanable materials such as concrete, terrazzo, ceramic tile or vitrified brick.
- (2) Floor drains shall be provided in all rooms where floors are cleaned by flooding or where normal operations release water or other liquid waste onto the floor.
- (3) In areas subject to the spillage of grease or fatty substances, the floor shall—
- be of a dense, acid resistant, waterproof concrete;
  - have a specification of three parts metal, one and a half parts sand and one part cement by volume;



- (c) have a surface treated with a hardening process by use of—
- (i) sodium silicate diluted in proportion of 4.5 litres of sodium silicate to 18.20 litres of water;
  - (ii) zinc and magnesium fluosilicate—the first coat being 0.25 kg fluosilicate to 4.5 litres of water and subsequent coats to be 0.90 kg of fluosilicate to 4.5 litres of water; or
  - (iii) boiled or raw linseed oil applied to the surface of the floor hot, and the oil may be diluted with equal parts of turpentine for the first coat.
- (4) Existing wooden floors may be covered with thermo-setting or thermo-plastic materials, PVC tiles or other approved materials.
- (5) The floor of external dining areas shall be of smooth, durable non-absorbent material, graded to a drain.
14. (1) Subject to subregulation (3) of this regulation, fixtures, fittings and equipment in food handling premises which are enclosed to the floor or designed to stand on a base, shall be placed on solid plinths and sealed to the surface with the base of the fixture overhanging the plinth. Enclosed fittings.
- (2) Where it is proposed to locate a bank of cooking and heating appliances in a recess or with a dwarf wall surround, the approval of the Local Authority shall first be obtained.
- (3) Plinths shall not be required for the support of fixtures, fittings and equipment—
- (a) where those fixtures, fittings and equipment are supported on metal legs at least 150 mm high capable of adequately supporting the equipment when it is fully loaded;
  - (b) where the equipment has been mobilised by the fitting of wheels or castors capable of adequately supporting the equipment when it is fully loaded and where flexible leads have been fitted, where necessary, to enable the equipment to be moved so that the floor beneath can be completely exposed; or
  - (c) where those fixtures, fittings and equipment are fitted directly to the floor and a complete seal is made between the floor and the base of the fixture, any metal base being sealed with mastic in a continuous seam around the perimeter.
15. (1) Subject to subregulation (2) of this regulation, where stoves and fittings, other than mobile stoves and fittings, are placed together, they shall be— Stoves.
- (a) kept at least 230 mm clear of all walls, where they do not exceed a continuous length of 3 metres;
  - (b) kept at least 380 mm clear of all walls, where they do exceed a continuous length of 3 metres, with access space of 305 mm each 3 metres;
  - (c) either butted together or 305 mm apart.
- (2) Stoves and similar fittings may be built into the wall with the approval of the Local Authority.
16. (1) In food handling premises, counters and bar counters shall be— Counters and bars.
- (a) framed with tubular steel, angle iron, solid core wood, plastic coated wood or dressed timber fully sealed to eliminate cracks and crevices; and
  - (b) finished with impervious materials easily accessible for cleaning and free of cracks and crevices.
- (2) Decorative finishes that do not comply with this regulation may be used with the approval of the Local Authority.
- (3) Sleeve rails shall either be a continuous portion of the bar top or have a minimum separation from the bar of 25 mm.
- (4) A foot rest or waste tray at the base of a bar or counter shall either be a continuous portion of the bar or be removable.
- (5) Where bars and counters are supported on legs, the minimum leg height shall be 150 mm and any cavity so formed shall be made proof against vermin and easy to clean.

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Cupboards  
and cabinets.

17. (1) All cupboards and cabinets shall have smooth impervious shelves and side facings secured to a framework of tubular steel, light angle iron, "T" iron, plastic sealed wood, dressed timber, or other approved material, all timber having closed joints, and all sliding doors hung from the top.

(2) Where a refrigerated food cabinet has openings in the top which would allow spillage into the food well a raised edge or lip shall be formed around each opening.

(3) Cupboards and cabinets shall be—

- (a) hard against walls, in which case they shall be sealed to the walls to prevent access of vermin;
- (b) on castors or wheels or otherwise readily mobile; or
- (c) kept clear of the wall—
  - (i) cabinets up to 6 metres in length being kept at least 230 mm clear; and
  - (ii) cabinets exceeding 6 metres in length being kept at least 305 mm clear,

and all space between cabinets shall be sufficient to provide access for easy cleaning.

(4) Cupboards and cabinets kept clear of walls shall have an upstand to prevent articles falling over the back.

Food  
conveyors.

18. A vertical lift food conveyor shall—

- (a) have a framework of angle iron, channel iron, "T" iron, tubular framing or other approved material;
- (b) have an internal compartment of approved metal or fibreglass with rounded internal angles;
- (c) where the lift is located within walls, have those walls rendered to a smooth finish or covered with approved metal; and
- (d) be free of cracks and crevices and be easily accessible throughout for cleaning.

Dishwashing.

19. (1) All food handling premises shall provide heavy gauge stainless steel sinks for the washing of kitchenware and an adequate number of facilities for washing, eating and drinking utensils as follows—

- (a) glass or dishwashing machines;
- (b) stainless steel double bowl sinks; or
- (c) stainless steel two compartment tubs.

(2) Dishwashing and glass washing machines shall be operated so that the final rinse is at a temperature of not less than 75°C for at least one minute.

(3) One bowl of each double bowl sink, or one compartment of each two compartment tub shall be supplied with hot water at a temperature of not less than 45°C and the other bowl or tub shall be provided with hot water of not less than 75°C for rinsing purposes.

(4) All washing water shall include a disinfectant solution which shall provide the equivalent of at least 50 ppm of available chlorine at a temperature of not less than 75°C.

(5) A thermometer shall be provided and kept near the sinks or tubs to permit frequent checking of water temperature.

Bench  
fittings.

20. All bench fittings and equipment which are not easily removable by one person are to be kept at least 100 mm clear of the wall and on legs at least 150 mm high or alternatively fitted with castors or wheels.

Refrigeration  
condensing  
unit.

21. Refrigeration condensing units on food handling premises which are not located within a cabinet, shall be kept at least 150 mm above the floor.

Supporting  
legs.

22. All supporting legs to cabinets and equipment in food handling premises shall be made of metal and shall have a smooth finish, free from angles, recesses and crevices, and shall be sealed, and legs fitted with flanges, shall be sealed with butyl mastic to the floor.

23. (1) Shelving for food storage other than refrigerated display cabinets, shall be constructed of stainless steel, alumply, solid core timber, jointless timber and dressed timber battens, galvanized piping, galvanized metal bars or other approved material, and shall be smooth, non-absorbent, and free from open joints, cracks and crevices. Shelving.
- (2) All shelving shall be kept at least 25 mm clear of the walls unless it is backless and affixed to the wall.
- (3) The lowest shelf shall not be less than 460 mm above floor level.
24. Kitchen and food preparation areas in food handling premises— Walls.
- (a) shall not have skirting boards and picture rails;
- (b) shall have walls with smooth impervious surfaces; and
- (c) where the walls are tiled or finished with an approved material, shall have the wall finish flush to the tiling or approved material.
25. Inspection or cleaning openings in soil pipes shall not be located in food handling areas. Soil pipes.
26. All service pipes shall— Service pipes.
- (a) be sealed into the walls or fixed in brackets so as to provide 25 mm clearance between the wall and the pipe;
- (b) be kept not less than 75 mm clear of the floor; and
- (c) not be laid along the intersections of floor and wall or floor and plinth.
27. Inaccessible cavities, false bottoms and similar hollow spaces formed in the construction of fixtures and equipment and capable of providing access and harbourage for vermin shall be filled with fibreglass wool and sealed with butyl mastic. Cavities.
28. All food exposed for sale on counters, and in similar positions shall be adequately protected from exposure to such things as handling, smoking, flies, dust and human breath and all glass cabinets and louvred display counters shall be subject to the approval of the Commissioner or the Local Authority. Exposed food.
29. (1) Bagged oysters shall be kept on corrosion resistant metal racks or stands not less than 150 mm above floor level. Preparation of oysters.
- (2) Bagged oysters stored under refrigeration, shall be completely isolated from shucked oysters.
- (3) Boxed processed oysters shall be stored on racks at least 460 mm above floor level.
- (4) Where oysters in the half shell are packed for delivery the box shall be completely lined with grease proof or water proof material and each layer of oysters shall be interleaved with grease proof paper or other water proof material with the top layer completely covered.
- (5) Grit arrestors which are designed to allow the passage of running water through sides and top shall be provided where required by the Commissioner.
- (6) Chutes for the disposal of oyster shells shall be provided in such a manner as to allow easy access for cleaning.
- (7) The storage compartment of a vehicle in which oysters are delivered shall be refrigerated or insulated.
30. The floor under the window display stand of butcher shops and fish shops shall be of solid impervious construction, steel trowelled to a smooth even surface and graded to a waste pipe, and the window display stand shall— Window display areas, butcher shops, fish shops.
- (a) have a clearance of at least 100 mm front and sides and be constructed of stainless steel, rust proof tubular steel, brick, concrete or rendered masonry; or
- (b) be sealed into the adjoining walls and have a surface of stainless steel or ceramic tiles extending up the walls to a height of at least 460 mm.

Ventilation. 31. (1) Ventilation shall be provided in food handling premises either by natural means, an approved mechanical ventilating system or by air conditioning.

(2) The minimum requirements for mechanical ventilation shall be as set out in Part 55.7 of the Uniform Building By-laws 1974 made under the Local Government Act 1960.

(3) Make-up air passing through kitchen air inlets shall be free from contamination and shall not cause excessive draughts, and where there is particulate matter in the air it shall be drawn through a filter.

Exhaust hoods. 32. Every exhaust hood in food handling premises shall—

- be constructed of galvanised sheet iron or other approved, smooth, impervious material;
- be of stable construction;
- be easy to clean or designed as an automatically self cleaning hood;
- be of sufficient depth to contain heat, fumes, grease and other aerosols until exhausted, with a minimum depth of 600 mm;
- have capture velocity sufficient for conveying the materials to be exhausted to the hood exhaust openings; and
- have a condensation gutter around the base of the hood so constructed as to provide a flat surface where it abuts walls or partitions.

Hood outlets. 33. (1) Exhaust hoods of less than 2 m in length shall have one outlet.  
(2) Outlets shall not be located at the sides of a hood.

Canopy hoods. 34. (1) The capture velocity of kitchen canopy hoods shall be not less than 30.5 m/min when measured at the hood face except when used over bain-maries, hot water urns and similar appliances from which the emission consists chiefly of heat and water vapour.

(2) The overhang of a canopy hood shall be 0.4 of the distance between the bottom of the hood and the range but (except for side draught hoods) not less than 200 mm where the distance from the floor to the bottom of the hood is 2.2 m.

(3) The volume of air to be exhausted from canopy hoods shall be in accordance with the following table—

Number of Exposed Sides of the Hood.	Cubic Metres per 1 000 cm <sup>2</sup> of Hood Opening at Hood Face.
Central hung hood	4.3 m <sup>3</sup> /min
Wall hung hood	2.85 m <sup>3</sup> /min
Corner hung hood	2.4 m <sup>3</sup> /min
Fitted with aprons on 3 sides	2.4 m <sup>3</sup> /min

(4) The air velocity through a canopy slot hood shall be between 107 m/min to 137 m/min.

(5) The air velocity through a ventilator or back shelf hood shall be between 91.5 m/min to 107 m/min.

Position of exhaust vent. 35. The exhaust vent of a mechanical ventilating system shall be located so as not to create an insanitary condition or produce environmental nuisance.

Filters in exhaust vents. 36. (1) All mechanical ventilating exhaust systems in kitchens of food handling premises, except when connected to a hood which is exhausting directly over appliances from which the emission is chiefly heat and water vapour, shall be provided with approved means of filtration.

(2) Filters shall be fitted as close to the exhaust openings as possible.

(3) The filter area in square metres for a given volume of exhausted air shall be determined as follows:—

$$\text{Filter area} = \frac{\text{Volume of air exhausted m}^3/\text{min.}}{\text{Operating velocity of filter—m/min.}}$$

(4) Filters shall be cleaned under a jet of steam or washed in solvent at least once a month.

(5) Filters in kitchen canopy hoods shall not be inclined more than 30° from the vertical and shall not be closer than 600 mm to non-exposed cooking heat or closer than 1 400 mm to charcoal or similar exposed flame.

37. (1) Subject to subregulation (5) of this regulation, all ducts in food handling premises shall be constructed of galvanised sheet iron of a thickness not less than 12 mm or approved fire resistant sheet iron, all internal surfaces shall be smooth and free from obstruction and joints grooved, welded or lapped, riveted and soldered airtight, with access for cleaning provided every 3 m and near each elbow, angle or duct junction of horizontal sections of duct work. Ducts.

(2) Clean-out doors shall be of a quick release pattern, presenting a flush surface inside the duct and suitably sealed to prevent leakage of air.

(3) Surfaces surrounding exhaust openings formed by a duct shall be constructed or faced with impervious material capable of being easily cleaned.

(4) Horizontal ducts shall be graded to a draining device.

(5) Approved flexible ducts or connections shall be allowed subject to any condition imposed by the Commissioner or Local Authority at the time approval is obtained.

(6) Velocity through a duct shall be 549 m/min.

(7) All openings through which a duct passes shall be proofed against the access of rats, mice or other vermin.

38. (1) All food in food handling premises and in transport between such premises shall be clean, wholesome, safe for human consumption and protected from contamination. Food.

(2) All perishable foods shall be stored at temperatures that will protect against spoilage and all potentially hazardous food shall be maintained at safe temperatures except during preparation and service.

(3) Raw fruits and vegetables shall be thoroughly washed in running water before use.

(4) Meat used in food handling premises shall have been slaughtered in accordance with the provisions of the Act or the Abattoirs Act 1909.

39. (1) All frozen chickens shall be completely thawed before being cooked, thawing shall be carried out by placing the chicken in a refrigerator at 5°C for 8 to 10 hours. Roasted chickens.

(2) During cooking the oven shall be maintained at a temperature of not less than 120°C.

(3) Cooked chickens shall be held in a warming oven at a temperature of not less than 60°C or rapidly cooled and placed in a refrigerator.

(4) Every warming oven shall be equipped with a thermometer, of sufficient size and so placed as to be readily seen by the customers.

(5) Where a cooked chicken is kept overnight in food handling premises it shall be kept in a refrigerator at a temperature of not more than 5°C and before being placed in a warming oven next day shall be placed in a cooking oven and brought rapidly to a temperature of 65°C.

(6) A cooked chicken shall not be placed on the same table as, or in close proximity to, an uncooked chicken, and cooking utensils used on an uncooked chicken shall not be used on a cooked one unless they have been thoroughly washed.

(7) A person handling an uncooked chicken shall wash his hands before handling a cooked chicken.

40. Where frozen dinners are being prepared— Cooked frozen dinners.

(a) cooked food shall not be placed on the same table as, or in close proximity to, uncooked food;

(b) utensils used on uncooked food shall be thoroughly washed before being used on cooked food;

- (c) a person handling uncooked food shall wash his hands before handling cooked food;
- (d) forks, tongs and such other utensils shall be used to handle food wherever possible;
- (e) cooked food shall be placed in a freezer within 1½ hours of cooking.
- Thawing of frozen dinners. 41. Thawing of cooked frozen dinners in food handling premises shall be carried out by placing the food in a refrigerator at 5°C for 8 to 10 hours.
- Food not to be re-used. 42. Food which has been served to customers and then returned to the kitchen or serving area shall not be served to any other person, but bread, sugar, pepper, salt and sauces which have been placed upon a table in a protective container may be re-used.
- Toxic substances. 43. Toxic and hazardous substances shall not be used or stored in food handling premises unless they are required to maintain sanitary conditions, when they shall be used in such a manner so as not to contaminate food or constitute a hazard to employees or customers.
- Food to be stored above floor. 44. All food stored for sale or intended for human consumption shall be kept at least 450 mm clear of the floor.
- No return of smallgoods. 45. (1) Subject to subregulation (2) of this regulation, where any smallgoods containing meat have been delivered to any person for sale or have been sold and delivered to any person—
- (a) the manufacturer shall not accept the return of, or exchange or take back into stock, those smallgoods; and
- (b) no person shall return those smallgoods to the manufacturer thereof.
- (2) Nothing in this regulation applies to the return by a person to a manufacturer of smallgoods wrongly delivered to that person.
- Disposal of unwholesome food. 46. The occupier of any food handling premises shall cause any food which has become unwholesome to be placed immediately in an impervious receptacle used for refuse.
- Unflayed carcase or pig carcase. 47. A person shall not keep or store any unflayed carcase or any pig carcase that is not de-haired in any room that is used for the keeping or storage of any dressed meat or other food intended for human consumption, unless the carcase is—
- (a) kept or stored in a portion of the room that is separated by a partition from any other portion thereof used for the keeping or storage of dressed meat or other food; or
- (b) effectively covered and kept so covered so as to prevent that carcase coming into contact with any dressed meat or other food.
- Storage of fertilizers, etc. 48. A person shall not store or keep in any food handling premises or carry in any vehicle used in connection with such premises—
- (a) any blood and bone fertilizer, bone meal or organic fertilizer, or any similar organic fertilizer or meal or any preparation containing any fertilizer or meal of animal origin; or
- (b) any other thing whatsoever that may be likely to contaminate or affect the wholesomeness or cleanliness of food,
- unless that fertilizer, meal, preparation or other thing is handled in a separate part of those premises, or in that vehicle, in such manner that the food is not or is not likely to be so contaminated or affected.
- Contaminated food or utensils not to be used. 49. (1) A person shall not in any food handling premises—
- (a) use any contaminated food or any food which has been in contact with any floor or ground surface of those premises; or
- (b) use any utensil which has been in contact with any floor or ground surface of those premises, unless and until that utensil has been thoroughly cleansed.
- (2) When any food comes into contact with any floor or ground surface of food handling premises, the food shall be placed immediately in an impervious receptacle used for refuse.

50. (1) A person shall not use, or cause or permit to be used, for the manufacture, packing, storage, carriage, delivery or sale of food for human consumption, any premises, or any plant, machine, receptacle or vehicle used for the manufacture, preparation, packing, storage, carriage, delivery or sale of any meat that—

Hygiene in relation to pet meat.  
Amended by G.G. 23/4/82, p. 1337.

- (a) is not ordinarily used, or is unfit, for human consumption; or
- (b) has not been slaughtered, dressed, stored, handled or distributed as meat for human consumption.

(2) The provisions of this regulation do not apply in respect to the storage, carriage, delivery or sale of any such meat if the meat is packed in hermetically sealed containers at premises not used for the preparation or sale of food for human consumption and—

- (a) the outer surfaces of those containers are clean; and
- (b) the containers are labelled with the words, "Pet Food", "Pet Meat" or "Unfit for Human Consumption" legibly printed in letters of not less than 48 point face measurement in a colour in distinct contrast to that of the ground on which those words are printed.

(3) The provisions of this regulation do not apply to registered abattoirs where pet meat is prepared under the supervision of a qualified meat inspector and is stored in the following manner—

- (a) packed into cartons labelled "Inedible Meat—Not Fit for Human Consumption" or "Pet Food—Not Fit for Human Consumption" and with a continuous red band 50 mm wide applied right round the carton in the centre of the narrower girth; and
- (b) where it is stored in freezing chambers used for edible meat products, the cartons shall be wired or otherwise sealed and batched to prevent confusion with the edible products.

(4) The provisions of this regulation do not apply in respect of the transport of meat that is not intended for human consumption where, with the written approval of the Commissioner—

- (a) a refrigerated vehicle is used; and
- (b) the refrigerated vehicle is cleaned and disinfected in an approved manner after the transport of that meat, before the vehicle is used for the delivery of food for human consumption.

51. Every person who uses paper for wrapping or packing food intended for sale shall use for that purpose only paper which is clean and which has no printing or writing on the surface in contact with the food.

Wrapping paper to be clean.

52. A person while selling or delivering bread or other products of a bakery or pastrycook from a vehicle shall not carry the bread or other products except in a clean basket or other clean container.

Carrying bread.

53. A person shall not fill with food or drink intended for sale any single-service container which has been used previously, nor use any single-service article more than once.

Single-service articles.

54. A person shall not place any ticket, label, notice or other article of a similar nature which is unclean or liable to contaminate food, or which has been in contact with the mouth, so that it is in contact or is likely to come into contact with food intended for sale.

Unclean labels not to be in contact with food.

55. (1) Every person shall keep and maintain in clean condition all cloths, towels, and materials used for the purpose of drying or wiping utensils used in handling food intended for sale and shall use those cloths, towels and materials solely for those purposes.

Cloths, etc., to be kept clean.

(2) Every person shall keep and maintain in a clean condition all cloths, towels and materials used for the purpose of wiping or polishing fruit or other food intended for sale and shall use those cloths, towels and materials solely for those purposes.

(3) A person shall not use any cloth, towel or material except for the purpose for which it is kept and maintained and unless it is in a clean condition.

- Food sold to be protected. 56. Every person who sells any food, whether that food is delivered direct to the purchaser at the time of sale or is sent for delivery by any means elsewhere than at the place of sale, shall pack or cover that food so that it is effectively protected from contact with and contamination by flies, dust, dirt or other sources of contamination, but the provisions of this regulation shall not apply if the food comprises vegetables or fruit.
- Drinking receptacles. 57. A glass or other receptacle containing any drink, once served to a person, shall not be re-served to that person or any other person until it has been thoroughly washed.
- Personal hygiene of employees. 58. Every employee in food handling premises shall—
- (a) wear clean, washable clothing at all times;
  - (b) wear a cap, which will keep the hair adequately covered;
  - (c) keep his person including his hands and fingernails clean;
  - (d) before commencing work, wash his hands;
  - (e) before visiting the toilet, remove outer protective clothing; and
  - (f) after visiting the toilet and before resuming work wash his hands thoroughly with soap or detergent and clean water.
- Persons suffering from disease, etc. 59. (1) A person while affected with any disease which may be transmitted by contamination of food, or while a carrier of such disease, or while afflicted with boils, infected wounds, sores or an acute respiratory infection, or while wearing any bandage except a waterproof bandage, shall not work in any area of food handling premises in any capacity in which there is a likelihood of that person contaminating food or food contact surfaces with pathogenic organisms, or transmitting disease to other individuals, and a person known or suspected of being affected with any such disease or condition shall not be employed or undertake duties in such area or capacity.
- (2) Where the person in charge of food handling premises has reason to suspect that a person undertaking duties in that establishment has contracted any such disease or has become a carrier of such disease he shall immediately notify the Local Authority.
- Standards to be observed by persons handling food. 60. The proprietor of, or a person employed or undertaking duties in any food handling premises, shall not—
- (a) wipe his hands upon his clothing or upon anything other than a clean towel;
  - (b) apply his fingers to his mouth, nose or scalp while handling or serving food;
  - (c) serve any article of unwrapped food with his fingers, but shall wherever possible use a fork or other suitable implement for the purpose;
  - (d) use his breath to open any bag or wrapper;
  - (e) apply to the mouth any appliance used for the preparation or serving of food;
  - (f) place, carry or store any food in a container in such a manner that the bottom side of a container comes into contact with any food in a lower container;
  - (g) hold cutlery or any utensil for eating or drinking by any other means than the handle or the outside of such utensil;
  - (h) carry any cutlery or utensil for eating or drinking in the pocket of any garment;
  - (i) smoke, or chew tobacco or expectorate, while in a kitchen or servery in food handling premises, or while engaged in the handling of food;
  - (j) place or cause to be placed anywhere in food handling premises any food which is unfit for human consumption, or any offensive substance whatsoever;
  - (k) smoke in that part of a vehicle used for the handling of food intended for sale; and
  - (l) place or keep any of his clothing in or on any part of the premises other than in a change room.



61. The proprietor of food handling premises shall not—

Obligations  
on the  
proprietor.

- (a) use or cause or permit to be used, as food or in the preparation of any food in such premises, any deteriorated substance or any food which is fly blown, or any hermetically sealed food which upon opening shows signs of decomposition, fermentation or alteration in appearance or keep, or cause or permit to be kept upon the premises, any unsound, unwholesome or deteriorated article of food or any unwholesome or deteriorated substance whatsoever, which is capable of being used in the preparation of food, or which is unfit for human consumption.
- (b) supply, or cause or permit to be supplied, to any person for drinking, or use or cause or permit to be used in the preparation of food, any water other than potable water;
- (c) use or permit to be used, or have in his possession for use, in the preparation or serving of food, any equipment or utensils which are cracked, broken, chipped or otherwise unsound, or which are so damaged as to prevent a thorough cleansing;
- (d) use or permit to be used for the storage of prepared food, any cellar or underground room, unless that cellar or room is well lighted and ventilated and is free from moisture and in a sanitary condition;
- (e) allow any live animal or bird on the food handling premises except a guide dog for the blind;
- (f) knowingly employ in any capacity on the food handling premises, any person who is suffering from any dangerous infectious disease; and
- (g) receive or place in his premises any article of clothing to be dry-cleaned or laundered at that or any other place, unless in an area completely separated from the food handling areas and separately staffed.

62. Where the Commissioner or a Medical Officer is satisfied that reasonable grounds exist for believing that contamination, or possibility of contamination exists or arises in relation to any person employed in or frequenting any food handling premises, the Commissioner or Medical Officer may require the following measures and precautions to be taken and observed, that is to say—

Certain  
precautions  
can be  
required.

- (a) that such person be forthwith and until further directed by the Commissioner or Medical Officer excluded from all food handling premises;
- (b) that the food handling premises in which that person is engaged or employed be forthwith closed to the public and that it remain so closed until further directed by the Commissioner or Medical Officer;
- (c) that such person and all other persons engaged or employed in any capacity in the food handling premises concerned undergo such medical examinations (including laboratory tests) as may be required by the Commissioner or Medical Officer,

and the Commissioner or Medical Officer may make such orders and requirements and give such notices and directions and do all such other acts and things as appear to him to be necessary or desirable for giving effect to the provisions of these regulations.

63. The occupier of premises in which the handling of food is carried out shall obtain and display in a conspicuous position within the premises a legible copy of the notice entitled "Food Handlers" issued by the Public Health Department.

Notice to be  
displayed.

64. (1) Where by these regulations an act is required to be done or forbidden to be done in relation to any food handling premises, the occupier of the premises has, unless the contrary intention appears, the duty of causing to be done the act so required to be done, or of preventing from being done the act so forbidden to be done, as the case may be.

Offences.

(2) Any person occupying food handling premises that do not comply with the provisions of these regulations is guilty of an offence.